



# MENUS

## LOCALLY UNIQUE

We take pride in using fresh, locally sourced ingredients in unique ways that will wow your guests. Choose from a variety of dining packages that will best suit your event. From a casual business luncheon to a formal dinner with a cocktail reception, we have the right menu for you. Let us help customize your event for an unforgettable experience.





## HORS D'OEUVRE'S & CANAPES

-ORDER BY THE DOZEN-

**Coconut Shrimp Arancini | \$4.00 ea**

**Potato and Raclette Croquette | \$2.50 ea**

**Mini Truffle Grilled Cheese | \$3.00 ea**

**Southwest Chicken Eggrolls | \$3.00 ea**

**Southwest Vegetarian Eggrolls | \$2.50 ea**

**Cucumber and Smoked Salmon Maki | \$3.50 ea**

**Philly Cheesesteak Maki | \$3.50 ea**

**Smoked Gouda and Bacon Poppers| \$3.00 ea**

**Prime Beef Sliders with Aged Cheddar | \$3.00 ea**

**Caprese Skewers | \$2.50 ea**

**Jumbo Chilled Shrimp| \$4.00 ea**

**Focaccia Bruschetta | \$2.50 ea**

*\*seasonal menu items and pricing subject to change\**



## **\$38 PASSED APPETIZER PACKAGE**

(TWO HOURS)

-SELECT FIVE-

**Coconut and Shrimp Arancini**  
**Gruyere Croquettes**  
**Mini Truffle Grilled Cheese**  
**Southwest Chicken Eggrolls**  
**Cucumber and Smoked Salmon Maki**  
**Philly Cheesesteak Maki**  
**Smoked Gouda and Bacon Poppers**  
**Prime Beef Sliders with Aged Cheddars**  
**Caprese Skewers**  
**Antipasto Skewers**  
**Focaccia Bruschetta**  
**Southwest Vegetarian Eggrolls**

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**Coconut Macaroons**  
**Walnut Brownie Bites**  
**Lemon Black Cherry Tarts**

### **PLATTERS**

-SERVES TWELVE-

**Antipasto | \$99**  
Artisan Cheese & House Made Cured Meats, Olives, Peppers

**Crudite | \$60**  
Various Vegetables & Sauces

**Petit Fours | \$75**  
Chef's Choice Assortment of Mini Desserts

**Jumbo Chilled Shrimp | \$99**  
Cocktail Sauce



## \$42 PASSED APPETIZER PACKAGE (TWO HOURS)

-SELECT SIX-

**Coconut and Shrimp Arancini**  
**Potato Raclette Croquettes**  
**Mini Truffle Grilled Cheese**  
**Southwest Chicken Eggrolls**  
**Southwest Vegetarian Eggrolls**  
**Cucumber and Smoked Salmon Maki**  
**Philly Cheesesteak Maki**  
**Smoked Gouda and Bacon Poppers**  
**Prime Beef Sliders with Aged Cheddars**  
**Caprese Skewers**  
**Anti Pasto Skewers**  
**Focaccia Bruschetta**  
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**Coconut Macaroons**  
**Walnut Brownie Bites**  
**Lemon Black Cherry Tarts**

### PLATTERS

-SERVES TWELVE-

#### **Antipasto | \$99**

Artisan Cheese & House Made Cured Meats, Olives, Peppers

#### **Crudite | \$60**

Various Vegetables & Sauces

#### **Petit Fours | \$75**

Chef's Choice Assortment of Mini Desserts

#### **Jumbo Chilled Shrimp | \$99**

Cocktail Sauce

*\*seasonal menu items and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$28 BRUNCH MENU

*-Plated Entrées are Served with Bread-*

### SHARED FIRST COURSE

#### **Breakfast Flatbread**

Caramelized Onions, Bacon, Fontina Cheese, Fried Egg

### SECOND COURSE

-CHOICE OF-

#### **Bacon and Eggs**

Sunny Side Up with House-cured Bacon

#### **Smoked Salmon Benedict**

Poached Egg, English Muffin, Hollandaise, Petite Salad

#### **French Toast**

Brioche, Fresh Berries, Maple Syrup

## \$16 CHILDREN'S BRUNCH MENU

-12 AND UNDER-

### FIRST COURSE

#### **Fruit Cup**

### SECOND COURSE

-CHOICE OF-

#### **Pancakes**

Side of Bacon or Sausage

#### **Scrambled Eggs**

Side of Bacon or Sausage

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$32 LUNCH MENU

### FIRST COURSE

-SELECT ONE-

#### **Croquettes**

Yukon Gold Potato, Raclette Cheese

#### **Market House Salad**

Baby Field Greens, Marinated Tomatoes,  
Pecorino, White Balsamic Vinaigrette

#### **Tomato & Basil Soup** GF

### SECOND COURSE

-SELECT THREE-

#### **Chicken Avocado Ranch Wrap**

Smoked Bacon, Heirloom Tomatoes

#### **Quiche\***

Spinach, White Asparagus,  
Manchego, Country Romesco

#### **Open-Faced Corned Beef & Pastrami\***

Dijon, Swiss, Country Loaf

#### **Thai Protein Bowl**

Broccoli, Cabbage, Scallion,  
Cashew, Forbidden Rice, Tiger Shrimp,  
Sweet Chili Vinaigrette

### THIRD COURSE

-SELECT ONE-

#### **House-Made Ice Cream**

#### **House-Made Sorbet**

#### **Chocolate Chip Cookies & Brownies to Share**

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu items and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$42 LUNCH MENU

### FIRST COURSE

-SELECT THREE-

#### **Croquettes**

Yukon Gold Potatoes, Raclette Cheese

#### **Watermelon Salad** <sup>GF</sup>

Frisee, Marinated Feta, Spring Onion,  
Radish, Black Raspberry Vinaigrette | 9

#### **Prosciutto and Melon**

Mini Arugula Salad

#### **Tomato & Basil Soup** <sup>GF</sup>

### SECOND COURSE

-SELECT THREE-

#### **Faroe Island Salmon Salad** <sup>GF</sup>

Edamame, Cabbage, Avocado, Sunflower Shoots,  
Hijiki, Sesame Miso Dressing

#### **Amish Chicken Breast**

Napa Slaw, Honey Roasted Cashews, Scallions

#### **Cast Iron Filet (\$10 up-charge)**

Steak Fries, Bernaise

#### **Avocado Toast**

Crab, Side-Salad

### THIRD COURSE

-SELECT ONE-

#### **House-Made Ice Cream**

#### **House-Made Sorbet**

**Chocolate Chip Cookies & Macaroons**

**Chocolate Banana Bread Pudding**

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu items and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$48 DINNER MENU

### FIRST COURSE

-SELECT TWO-

**Potato Croquettes**  
Raclette Cheese

**Market House Salad**  
Baby Field Greens, Marinated Tomatoes,  
Pecorino, White Balsamic Vinaigrette

**Tomato & Basil Soup** <sup>GF</sup>

### SECOND COURSE

-SELECT THREE-

**Oven Roasted Salmon**  
Baby Carrots, English Peas,  
Sun Dried Tomato Crema

**Farfalle Pesto**  
Broccoli Pesto, Goat Cheese,  
Sundried Tomatoes, Cream

**Roasted Organic Amish Chicken**  
Napa Slaw, Honey Roasted Cashews, Scallions

**Bistro Steak** <sup>GF</sup>  
New York Strip, House-made Fries,  
Bernaise sauce

**Thai Protein Bowl**  
Charred Broccoli, Red Cabbage, Carrot, Scallion,  
Honey Cashew, Forbidden Rice, Tiger Shrimp,  
Sweet Chili Vinaigrette

**Ahi Tuna and Soba Noodle Bowl**  
Rare Ahi Tuna, Scallions, Pea Shoots, Wasabi Peas,  
Enoki Mushrooms, Radish, Ginger Soy Vinaigrette

### THIRD COURSE

-SELECT ONE-

**Petit Fours**  
Chef's Choice of Mini Desserts

**House-Made Sorbet**

**House-Made Ice Cream**

*-Coffee, Tea and Soda Service Included-  
\*seasonal menu items and pricing subject to change\**





MARKET HOUSE  
ON THE SQUARE

## \$60 DINNER MENU

### FIRST COURSE

-SELECT THREE-

#### **Watermelon Salad** GF

Frisee, Marinated Feta, Spring Onion,  
Radish, Black Raspberry Vinaigrette

#### **Heirloom Tomato Salad** GF

Baby Radish, Pickled Cherries, Straciatella,  
Opal Basil, Mint, Broken Balsamic Vinaigrette

#### **Tuna Tartare**

Avocado, Citrus, Hijiki

#### **Tomato & Basil Soup** GF

### SECOND COURSE

-SELECT THREE-

#### **Pan Seared Halibut**

Shaved Asparagus, Favas, Enoki Mushrooms,  
Summer Squash, Herb Pistou

#### **Crispy Lemon Sole**

Marinated Cucumbers, Cherry Tomatoes,  
Baby Arugula, Fresh Herbs, Lemon Yogurt Sauce

#### **Roasted Organic Amish Chicken**

Napa Slaw, Honey Roasted Cashews, Scallions

#### **Farfalle Pesto**

Broccoli Pesto, Goat Cheese,  
Sundried Tomatoes, Cream

#### **Filet**

Herb Roasted Steak Fries,  
Thyme, Bone Marrow, Bernaise

### DESSERT

-SELECT ONE-

#### **Petit Fours**

Chef's Choice of Mini Desserts

#### **House-Made Sorbet**

#### **Chocolate Banana Bread Pudding**

#### **Chocolate Flourless Cake with Raspberry Sauce**

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu items and pricing subject to change\**



**MARKET HOUSE**  
ON THE SQUARE

## SIDE MENU

**Grilled Mushrooms | \$8**

**Charred Broccoli | \$8**

**Grilled Vegetables | \$8**

**Steak Fries | \$8**



MARKET HOUSE  
ON THE SQUARE

## \$42 LUNCH BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD AND ONE DESSERT-

### SALAD

-SELECT ONE-

#### **Heirloom Tomato Salad** GF

Baby Radish, Pickled Cherries, Straciatella,  
Opal Basil, Mint, Broken Balsamic Vinaigrette

#### **Market House Salad**

Baby Field Greens, Marinated Tomatoes,  
Pecorino, White Balsamic Vinaigrette

#### **Watermelon Salad** GF

Frisee, Marinated Feta, Spring Onion,  
Radish, Black Raspberry Vinaigrette

### ENTRÉES

-SELECT TWO-

#### **Roasted Organic Amish Chicken**

Napa Slaw, Honey Roasted Cashews, Scallions

#### **Farfalle Pesto**

Broccoli Pesto, Goat Cheese,  
Sundried Tomatoes, Cream

#### **Oven Roasted Salmon**

*(additional \$4 per person)*

Baby Carrots, English Peas,  
Sun Dried Tomato Crema

### DESSERT

-SELECT ONE-

#### **Chocolate Banana Bread Pudding**

#### **Petit Fours**

Chef's Choice of House-made Petite Sweets

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu items and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$48 DINNER BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD AND ONE DESSERT-

### SALAD

-SELECT ONE-

#### **Heirloom Tomato Salad** <sup>GF</sup>

Baby Radish, Pickled Cherries, Straciatella,  
Opal Basil, Mint, Broken Balsamic Vinaigrette

#### **Market House Salad**

Baby Field Greens, Marinated Tomatoes,  
Pecorino, White Balsamic Vinaigrette

#### **Watermelon Salad** <sup>GF</sup>

Frisee, Marinated Feta, Spring Onion,  
Radish, Black Raspberry Vinaigrette

### ENTRÉES

-SELECT TWO-

#### **Roasted Organic Amish Chicken**

Napa Slaw, Honey Roasted Cashews, Scallions

#### **Farfalle Pesto**

Broccoli Pesto, Goat Cheese,  
Sundried Tomatoes, Cream

#### **Oven Roasted Salmon**

*(additional \$4 per person)*

Baby Carrots, English Peas,  
Sun Dried Tomato Crema

### DESSERT

-SELECT ONE-

#### **Chocolate Banana Bread Pudding**

#### **Petit Fours**

Chef's Choice of Mini Desserts

*-Coffee, Tea and Soda Service Included-*

*\*seasonal menu items and pricing subject to change\**



MARKET HOUSE  
ON THE SQUARE

## \$60 DINNER BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD, ONE DESSERT AND ONE SIDE-

### SALAD

-SELECT ONE-

#### **Heirloom Tomato Salad** GF

Baby Radish, Pickled Cherries, Straciatella,  
Opal Basil, Mint, Broken Balsamic Vinaigrette

#### **Market House Salad**

Baby Field Greens, Marinated Tomatoes,  
Pecorino, White Balsamic Vinaigrette

#### **Watermelon Salad** GF

Frisee, Marinated Feta, Spring Onion,  
Radish, Black Raspberry Vinaigrette

### ENTRÉES

-SELECT TWO-

#### **Roasted Organic Amish Chicken**

Napa Slaw, Honey Roasted Cashews, Scallions

#### **Farfalle Pesto**

Broccoli Pesto, Goat Cheese,  
Sundried Tomatoes, Cream

#### **Faroe Island Salmon** GF

Roasted Root Vegetables, Whole Grain Mustard

### DESSERT

-SELECT ONE-

#### **Chocolate Banana Bread Pudding**

#### **Petit Fours**

Chef's Choice of Mini Desserts

### SIDES

-SELECT ONE-

#### **Fontina & Potato Gratin** GF

#### **Truffle and Scallion Mac & Cheese**

#### **Caramelized Brussels Sprouts** GF

#### **Roasted Root Vegetables** GF

-Coffee, Tea and Soda Service Included-

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# PRIVATE DINING BEVERAGE PACKAGES

**TIER #1: BEER & WINE ONLY**  
**Two Hours: \$30 Per Person**  
**Three Hours: \$40 Per Person**

-SELECT 4 OF EACH-

## **Beer**

**Amstel Light, Corona, Heineken, Miller Lite, Sam Adams**

## **Wine**

**-WHITE WINES AND ROSÉ-**

### **Alois Lageder**

Pinot Grigio, Alto Adige, Italy, 2016 | \$54

### **Tangent**

Sauvignon Blanc, Edna Valley, California 2015 | \$46

### **Talmard**

Macon-Chardonnay, France, 2017 | \$50

**-RED WINES-**

### **R8 Wine Co.**

Cabernet, California, 2013 | \$46

### **Georges Vigouroux Gouleyant**

Malbec, Cahors, France, 2015 | \$46

### **Flor De Campo**

Pinot Noir, Santa Barbara, Ca, 2014 | \$46

**-SPARKLING WINES-**

### **Rivarose**

Sparkling Rosé, Côtes du Provence, France, NV | \$38

### **Fantinel**

Prosecco, Italy | \$42

**TIER #2: CALL BRAND SPIRITS**  
**Two Hours: \$40 Per Person**  
**Three Hours: \$50 Per Person**

BEER & WINE PACKAGE SELECTION ABOVE PLUS:

**SPIRITS**

**Vodka** | Tito's, Absolute

**Gin** | Beefeater, Tanqueray

**Rum** | Bacardi Silver, Sailor Jerry

**Whiskey** | Buffalo Trace Bourbon, Rittenhouse Rye

**Tequila** | Chinaco

**Scotch** | Johnnie Walker Red

**BEER**

Murphy's Stout, Anti Hero IPA,  
New Planet Gluten Free Pale Ale

**TIER #3: PREMIUM BRAND LIQUOR**  
**Two Hours: \$50 Per Person,**  
**Three Hours: \$60 Per Person**

CALL PACKAGE SELECTIONS PLUS:

**SPIRITS**

**Vodka** | Grey Goose, Kettle One

**Gin** | Bombay Sapphire, Hendricks

**Rum** | Mount Gay, Captain Morgan

**Whiskey** | Bulleit Bourbon, Bulleit Rye

**Tequila** | Patron, Don Julio Reposado

**Scotch** | Johnnie Walker Black, Glenlivet 12